

## FIRST

### French Onion Gratinée – 20

Caramelized Onion Broth, Crostini, Gruyere

### Ribollita – 19 VG

Tuscan Vegetable Soup, Focaccia

### Colorado Elk Chili & Cornbread – 18

House Made Chili With Elk And Bison, Local Kidney Beans, Hatch Chili Cheddar, Crème Fraiche, Cornbread Skillet

## SALADS

### Caesar – 23

House Made Caesar Dressing, Baby Romaine, Parmesan Reggiano, Ciabatta Crouton

### Winter – 25 VG N

Hearty Kale Blend, Harissa Roasted Sweet Potato & Butternut Squash, Savory Nut Crumble, Feta Cheese, Dried Cranberry, Honeycrisp Apples, Buttermilk Dressing

### Baby Beet – 24 VG GF N

Arugula, Goat Cheese, Candied Pistachio, Pepitas, Pickled Red Onion, Blood Orange Vinaigrette

*Add: Wagyu Steak\* +25, Grilled Organic Salmon\* +24, Grilled Organic Chicken +18, Sauteed Shrimp +18, Mushroom Veggie Patty +14*

## FOR THE TABLE

### Wagyu Beef Birria Tacos – 26 GF

Local Corn Tortillas, Manchego Cheese Crust, Birria Broth, Salsa Verde, Onion, Cilantro

### Southern Style Chicken Tenders – 26

Buttermilk Marinated With A Side of Frites, Choice of 2 House Made Sauces. Fresno Hot Sauce, Buttermilk Ranch, Sticky Maple Bourbon Brown Ale BBQ, Honey Mustard

### Truffle Fries – 21 VG GF

Citrus Aioli, Grana Padano, Parsley

### Crispy Fried Brie – 27 VG

Acaia Truffle Honey, Green Apples, Rosemary Sourdough, Pita Chips, Espellete

### Woody Creek Burnt Ends – 28

House Smoked Pork Belly, Sticky Maple Bourbon Brown Ale Bbq, Malt Vinegar Cottage Fries

### Brussels – 22 VE GF N

Maple Gastrique, Savory Nut Crumble  
*Add: Nueske bacon +2*

### Arancini – 25

Risotto, Jonah Crab, Tallegio, Saffron Citrus Aioli, Baby Arugula

### Bruschetta – 29

Artisanal Sourdough, Whipped Burrata, Crispy Prosciutto, Confit Tomato Relish, Aged Balsamic, Basil Salt

### Poutine – 24

Frites, Fois Gras Gravy, Roaring Fork Cheese Curds, Chive

in-room  
delivery  
available

SPLIT PLATE CHARGE \$5

Our front-of-house staff participate in a tip pool. Gratuities will be equitably distributed among staff

This is not a gluten- or nut-free facility. Cross-contamination may occur.

\*These items may be served raw or undercooked. Consuming raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of foodborne illness. 20% automatic gratuity for groups of 6 or more.

# MAINS

## Limelight Wagyu Cheeseburger\* – 29

Double Wagyu Patty's, American Cheese, Dub Sauce, Green Leaf Lettuce, Tomato, Red Onion, House Pickles, Brioche, Frites

Add: Foie Gras Gravy +5

## Mushroom Veggie Burger – 27 VG

House Made Shittake Mushroom Patty, Sliced Avocado, Aji Amarillo Aioli, Green Leaf Lettuce, Tomato, Red Onion, House Pickles, Brioche, Frites

## Southern Fried Chicken Sandwich – 29

Buttermilk Pickle Brine, Shredded Lettuce, House Pickles, Shotgun Sauce, Ciabatta, Frites

## Wagyu Steak Frites\* – 68 GF

12 Oz American Wagyu NY Strip, Frites, Chimichurri

Add: Foie Gras Gravy +5 Sautéed Wild Mushrooms +7

## Wagyu Beef Braciolo – 44

Stuffed Wagyu Beef Flank Steak, Prosciutto, Parmesan Reggiano, Toasted Pine Nuts, Cavatelli, House Made Sunday Sauce

## North Beach Cioppino – 48

Shrimp, Scallops, Crab, Clams, Mussels, White Wine, Tomato Fennel Broth, Campanelle, Grilled Focaccia

## Ora King Organic Salmon\* – 48

Lemon Picatta Butter Sauce, Toasted Mediterranean Fregola Salad, Roasted Broccolini, Parmesan Reggiano

## House Made Fettuccini – 32

Fresh made fettuccini, spinach, wild mushrooms, white wine cream sauce, Parmesan Reggiano

Add: Grilled Chicken +18 Grilled Shrimp +18, Grilled Organic Salmon +24 Wagyu Steak +25

Add: Truffle Fries 10, Roasted Broccolini 9, Fresh Fruit 8, Crudit  9, Caesar or Green Salad 15, Artisanal Sourdough 7

# FROM THE PIZZA OVEN

## Fennel Sausage – 24

Marinara, Mozzarella, House Made Fennel Sausage, Pepperoncini, Caramelized Fennel, Sun Dried Tomato, Parmesan Reggiano

## Diavola – 25

Marinara, Mozzarella, Pepperoni, Spanish Chorizo, Spicy Salumi, Pickled Fresno Chillies, Basil

## Margherita – 24 VG

Marinara, Fresh Mozzarella, Sliced Tomato, Basil, Sicilian Sea Salt

## Cheese – 20 VG

Marinara, Mozzarella

## Pepperoni – 21

Marinara, Mozzarella, Pepperoni

## Prosciutto Crudo – 26

Marinara, Mozzarella, Arugula, Prosciutto, Truffle Oil, Parmesan Reggiano

### GLUTEN FREE CAULIFLOWER CRUST +5

Toppings: Pepperoni, Fennel Sausage, Spanish Chorizo, Spicy Salumi, Fried Chicken, Grilled Chicken, Sun Dried Tomato, Fresh Mozzarella, Ricotta +4 Prosciutto +5 Hot Honey +3

Roasted Wild Mushrooms, Pepperoncini, Italian Greens, Pickled Fresno Chilie's, Sliced Tomato, Arugula, Red Onion, Black Olive, Spinach, Basil, Parmesan Reggiano +3

Our pizza dough is made daily using high gluten "00" flour from Italy and our marinara sauce is made from Pomodoro San Marzano D.O.P. Dell'Agro Nocerino, Italy

## Wild Mushroom – 25 VG

Roasted Wild Mushrooms, Purple Haze Goat Cheese Cream, Caramelized Onions, Fresh Mozzarella, Fresh Thyme, Extra Virgin Olive Oil, Sicilian Sea Salt

## Chicken Parmesan – 25

Marinara, Mozzarella, Pollo Fritto, Parmesan Reggiano, Basil

## Hot Honey Bianca – 25

Ricotta, Mozzarella, Romano, Roasted Garlic, Italian Greens, Fried Potatoes, Hot Honey Drizzle

## Spinach & Ricotta Calzone – 24

Sauteed Baby Spinach, Ricotta, Parmesan Reggiano, Marinara

# DESSERTS

## Chocolate Chip Cookie Skillet – 18 VG

Hot Chocolate Chip Cookies, Vanilla Bean Ice Cream, Chocolate, Caramel Sauce

## Limelight Aspen Hot Donuts – 21 VG

Caramel, Marmalade Cream, Chocolate Cremeux

## Bee Sting Cake – 18

Honey Almond Crunch, Vanilla Bean Pastry Cream

## Shadow Mountain Smores Kit – 21 VG VE GF

Chocolate Bars, Marshmallows, Grahams, Peanut Butter Cups, Pretzels, Nutella, Candied Bacon – Fire Pits On Patio, Skewers Included

## Sorbet – 13

House Spun, Chef's Flavor of The Week

please inquire with your server about making your dish gluten free:

VE vegan dishes that do not contain products that come from animals

VG vegetarian dishes that include milk products such as milk, cheese, yogurt, and eggs, but no meat, poultry, or shellfish

GF gluten-free dishes that excludes the protein gluten, found in grains such as wheat, barley, and rye

N dishes that contain peanuts or other nuts for those with nut allergies

Chris Cookson, Chef de Cuisine | Tom Lynch, Sous Chef

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